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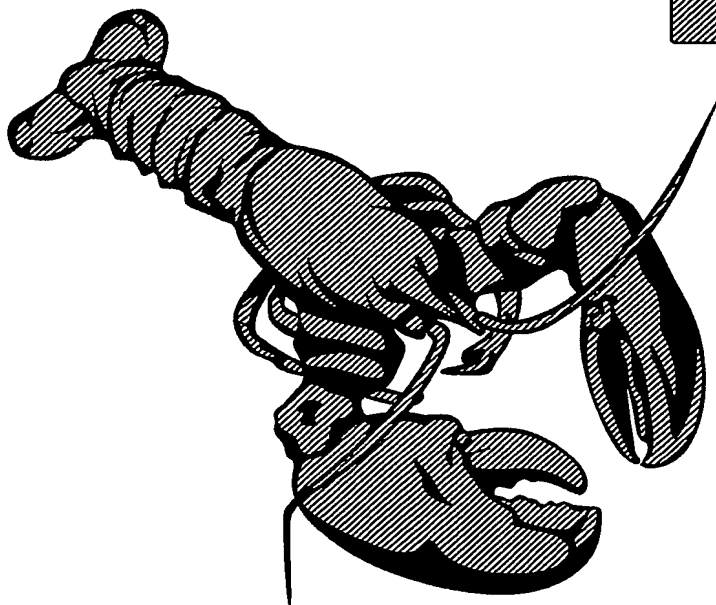
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(54) Title: METHOD FOR SHUCKING LOBSTER, CRAB OR SHRIMP



Attachment Area



(57) Abstract: A method for facilitating the removal of the shell of a lobster, crab or shrimp by exposing the lobster, crab or shrimp to pressure for a period of time sufficient to effect detachment of the meat from the shell. Following pressurization, the shell can be easily removed using any available means to provide deshelled raw lobster, crab or shrimp meat.



For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.